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### AMENDMENTS TO THE SPECIFICATION

Please amend the three paragraphs beginning on page 1, line 36 as indicated below:

Poutanen et al. (Milchwissenschaft 33(7): 435-438(1978)) describe the conversion of glucose to fructose in hydrolysed whey and lactose syrups by glucose isomerase treatment using immobilized enzyme technology. To increase efficiency of the process, a purified source of glucose was added to the hydrolysed lactose syrup before isomerisation to increase the relative content of fructose and therefore to increase the sweetness of the resulting composition.

Chiu and Koskowaski (Dairy Sci. 69: 959-964 (1985)) (~~1985~~) describe the hydrolysis of whey lactose followed by glucose isomerisation with added glucose and subsequent purification of fructose syrup.

Harju and Kruela (Lactose Hydrolysates. Valio Finnish Cooperative Dairies Association, pp. 233-242 (1980)) describe the hydrolysis of whey lactose to produce a mixture of sugars which increases in sweetness to a maximum when hydrolysis is 80% complete. Further hydrolysis above this level does not increase the sweetness but does significantly increase the cost of hydrolysis. To increase sweetness further, glucose is isomerised to fructose.